

## GRADUATE MAJOR CHANGE BULLETIN NO. 1

Fall 2012

Faculty Senate Approved October 25, 2012

The courses listed below reflect the graduate major curricular changes approved by the Catalog Subcommittee and the Graduate Studies Committee since approval of the last Graduate Major Change Bulletin. All new and revised courses are printed in their entirety under the headings Proposed and Current, respectively. The column to the far right indicates the date each change becomes effective.

Unit/Subject	Course Number	New Revise Drop	Current	Proposed	Effective Date
ANIM SCI	501	New	N/A	<b>Milk, Meat and Methane: Contemporary Animal Production Issues:</b> 3 credits. Graduate-level course will provide knowledge and understanding of livestock issues that affect contemporary livestock production.	8-2013
CHE/ME	527	Revise	<b>Macroscopic Thermodynamics:</b> 3 credits. Advanced thermodynamics from macroscopic viewpoint; basic postulates, equilibrium, stability, property relations, application to thermal-fluid and solid mechanics; irreversible thermodynamics. (Crosslisted Course offered as ME 527, ChE 527). Cooperatively taught jointly by WSU and UI (ME 527 ChE 527)	<b>Macroscopic Thermodynamics:</b> 3 credits. Advanced thermodynamics from macroscopic viewpoint; basic postulates, equilibrium, stability, property relations, application to thermal-fluid and solid mechanics; irreversible thermodynamics. Cooperatively taught jointly by WSU and UI (ChE 527)	1-2013
COUN PSY	596	New	N/A	<b>Pet Loss and Human Bereavement:</b> 1 credit course. Addressing human bereavement and grief in the context of the human/animal relationship.	8-2013
ENVR SCI	540	New	N/A	<b>Agroecology:</b> 3 credits. Social and ecological aspects of agriculture and human food systems. Temporary course	1-2013
FS	538	New	N/A	<b>Physical Properties of Food:</b> 2 credit course: Thermophysical behavior of foods and biopolymers, including water	8-2013

				transport/activity, rheological, thermal, dielectric, and barrier properties. Newtonian and non-Newtonian flow; Viscous, viscoelastic, and Hookean behavior. Relationship between rheology of food biopolymers and structure, composition, temperature, and plasticizer content.	
MBIOS	583	New	N/A	<b>Professional Skills Seminar:</b> 1 credit. The course covers many aspects of professionalism, including professional behavior, professional dress, and professional sensitivity in social settings	1-2013
NEP	600	New	N/A	<b>Special Projects or Independent Study:</b> variable credit	1-2013
PHARMSCI/NEP	577	Revise	<b>Introduction to Research:</b> 3 credits	<b>Introduction to Research:</b> 3 credits, crosslist with NEP.	1-2013
PHARMSCI/NEP	597	Revise	<b>Pharmacology and Toxicology Seminar:</b> 1 credit.	<b>College of Pharmacy Graduate Seminar:</b> 1 credit. Includes NEP graduate students, S,F grading, cooperative listing with UI (VS 597)	1-2013
PREV SCI		New		<b>New subject “PREV SCI” for Prevention Science</b>	1-2013
PREV SCI	700	New	N/A	<b>Master’s Research, Thesis, and/or Examination:</b> variable credit. Course credit for involvement in M.A. thesis research in Prevention Science program	1-2013
PREV SCI	800	New	N/A	<b>Doctoral Research, Thesis, and/or Examination:</b> variable credit. Course credit for involvement in Ph.D research in Prevention Science program	1-2013